

## **APPENDIX C: PENDING CLAIMS**

1-25. Canceled

26. (Amended) A cream composition comprising a mixture of:  
10% to 20% of a milk derivative;  
8% to 30% of a sugar;  
10% to 60% of a fermented dairy product;  
0.01% to 35% of a texturizing agent;  
0.01% to 25% of sour cream or dairy cream containing 25% to 45% of fatty substances;  
0.01% to 20% of an aromatic product; and  
0.01% to 0.5% of salt;  
wherein the cream composition is disposed on at least one layer of a biscuit.

27. The cream composition of claim 26, further comprising living lactic acid bacteria present at a concentration of  $10^4$  to  $10^{11}$  per gram of mixture.

28. The cream composition of claim 26, further comprising the composition has a water activity ( $A_w$ ) of 0.75 to 0.91.

29. The cream composition of claim 26, further comprising 10% to 45% of a molten fatty substance.

30. The cream composition of claim 26, wherein the milk derivative comprises at least one of powdered unskimmed milk, powdered skimmed milk, sweetened evaporated milk, or combinations thereof.

31. The cream composition of claim 26, wherein the fermented dairy product comprises fermented milk, yogurt, cream cheese, powdered fermented milk diluted in milk or water, powdered yogurt diluted in water or milk, concentrated yogurt, concentrated cream cheese, powdered cream cheese, quark diluted in water or milk, or combinations thereof.

32. The cream composition of claim 26, wherein the sour cream or dairy cream is present in an amount sufficient to increase the organoleptic or smoothness qualities of the mixture.

33. The cream composition of claim 26, wherein the texturizing agent comprises at least one of maltodextrin, fermented cereal product, or combinations thereof.

34. The cream composition of claim 26, wherein the aromatic product comprises at least one of honey, cocoa, coffee, caramel, hazel-nuts, almonds, vanilla, fruit syrups, concentrated fruit juices, or combinations thereof.

35. The cream composition of claim 26, wherein the salt is present in an amount of at least 0.01%.

36. The cream composition of claim 26 in aerated form.

37. canceled

38. (Amended) A cream composition consisting essentially of:  
10% to 20% of a milk derivative;  
8% to 30% of a sugar;  
10% to 60% of a fermented dairy product;  
0.01% to 25% of sour cream or dairy cream containing 25% to 45% of fatty substances;  
0.01% to 35% of a texturizing agent;  
0.01% to 20% of an aromatic product; and  
0.01% to 0.5% of salt;  
wherein the cream composition is disposed on at least one layer of a biscuit.

39. (New) The cream composition of claim 26, further comprising at least one fruit which comprises lemon, cherries, strawberries, raspberries, blackberries, apricots, peaches, or mixtures thereof.

40. (New) The cream composition of claim 39, wherein the fruit is present in an amount of 2% to 25% of the composition.

41. (New) The cream composition of claim 39, wherein the fruit is present as whole fruits, fruit chunks, candied fruits, uncandied fruits, semi-candied fruits, freeze-dried fruits, or mixtures thereof.

42. (New) The cream composition of claim 38, having a water activity ( $A_w$ ) of 0.86 to 0.91.

43. (New) The cream composition of claim 38 aerated by injection of about 25 ml to 150 ml of inert gas per 100 grams of cream.

44. (New) The cream composition of claim 27, wherein the cream still contains living lactic acid bacteria at a concentration of over  $10^6$ /gram of the food composition after being chilled for 45 days.

45. (New) A hermetically closed plastic sachet comprising the cream composition of claim 26.

} Non-electro

46. (New) A food product comprising the cream composition of claim 26 disposed between two layers of biscuit.

} ~~Non-electro~~  
Ok.